



Product Specification

Spec #: 134

Ceresweet #40 - Organic

Review Date:

August 2018

Issue Date:

1998

Products Applicable:

Ceresweet #40 - Organic

UKD-ID Kosher Identification:

OUV3-FDBA9FF

Facility Information:

Manufactured for:	Grain Millers	
Phone/Fax:	800-443-8972 / 541-687-2155	
3rd Party Audit:	Yes	
HACCP Program:	Yes	
Halal Certified facility:	Yes	Certifier: IFINCA
Organic Certified:	Yes	Certifier: QAI
Kosher Certified:	Yes	Certifier: Orthodox Union; Pareve

Regulatory Compliance Information:

1. Raw Material: Grain Millers Ceresweet products are manufactured from pre-selected, clean sound oats from the northern regions of North America and Scandinavia. The oats are carefully sized and dehulled with the objective of producing the highest number of whole oat groats. The groats are steamed to deactivate enzymes and milled. Proprietary enzymes are used as a processing aid to produce the finished product.
2. FDA Compliance: Our products are manufactured to comply with the US Federal Food, Drug and Cosmetic Act of 1938 and all acts and promulgated rules amending or supplementing this act.
3. Ingredients: Oat Syrup Solids; Natural Mixed Tocopherols added to retain freshness.
4. Allergens: May contain trace amounts of wheat
5. Other Declarations: To the best of our knowledge, this product contains no sulfites, added flavors, components from an animal source, BHA, BHT, genetically altered plant material, nor irradiated material.
6. SDS: Available upon request.



Product Characteristics:

A. Sensory

Visual: Creamy yellow-white to light brown

Flavor: Clean sweet mild malt

Aroma: Pleasantly malted aroma

B. Physical / Chemical

Test	Method	Min Spec	Max Spec	Listed On COA
Moisture, Oven	AACC 44-15A; 44-31; AOAC 925.09-10; 926.08	0%	5%	Yes
Viscosity Bostwick		6 Bostwick cm	12 Bostwick cm	Yes

C. Microbiological

Test	Method	Maximum
Aerobic Plate Count	FDA-BAM 8th Edition	5000 Cfu/g
Coliforms	AOAC 991.14	10 Cfu/g
E. coli	AOAC 991.14	Not detected Cfu/g
Salmonella	AOAC 2004.03	Negative / 2x375 g
Staph. Aureus	AOAC 2003.07	Not detected Cfu/g
Yeast and Mold	FDA-BAM 8th Edition	100 CFU/g

¹ Cfu = Colony forming units

² BAM = Bacteriological Analytical Manual On-line, January 2001

Packaging:

Product is available in 50lb poly-lined Kraft bags

Shipping and Handling:

A. Shipping/Storage:

The ideal conditions are <75% RH and <75 F. A best practice, for grain, is to store products in coolers during summer months if products are not going to be used within 30 days. When product is going to sit for longer than 30 days we recommend: movement of stock; inspection of pallets, product and surrounding areas; FIFO; and a strong IPM program which are all critical to the integrity of the product.

B. Shelf Life: One year if stored in a cool, dry area

C. Lot Coding: jjjy-s s=shift; jjj = Julian Date; y = last digit of year

E. Special precautions for use: NONE.



Nutritionals:

The analytical data in *Nutritionals* is provided solely as a guideline. Actual results may vary widely from stated values due to weather, soil conditions, crop year, and region of origin. Customers are encouraged to perform their own nutritional testing to meet nutritional labeling requirements.

Nutrients*	Units	Value / 100 g	Nutrients*	Units	Value / 100 g
Calories**	Calories	410	Protein	g	10.70
Fat Calories	Calories	53.01	Vitamin A	IU	< 50
Total Fat	g	5.89	Calcium	mg	49.60
Saturated Fat	g	1.22	Iron	mg	3.16
Polyunsaturated Fat	g	2.30	Magnesium	mg	60.2
Monounsaturated Fat	g	2.10	Phosphorus	mg	204
Trans Fat	g	0	Potassium	mg	318.50
Cholesterol	mg	0	Sodium	mg	22.93
Total Carbohydrates	g	78.55	Total Sugars	g	30.78
Total Dietary Fiber	g	5.07	Added Sugars	g	0
Ash	g	1.20	Vitamin D	mcg	0

*Data is generated from internal analysis.

** Calculated using the Atwater method.

Due to weather, soil conditions, crop year, region of origin, and changes in processing technology, Grain Millers reserves the right to revise the SPECIFICATIONS and NUTRITIONALS for this product at any time. Customers will be notified in writing of any changes.